



*Capresso*

Model #455

**CoffeeTEAM Therm™**

10-cup,  
Digital Coffee Maker/  
Burr Grinder Combination

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- Operating Instructions
- Warranty

Questions? 1-800-767-3554

# IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against fire, electric shock and injury to persons, do not immerse cord, plugs, or body of machine in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock, or injury to persons.
8. Do not use outdoors.
9. Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "OFF", then remove plug from wall outlet.
12. Do not use appliance for other than intended use.
13. Scalding may occur if the water container lid is opened during the brewing or decalcifying cycle.
14. Do not place stainless steel carafe on a hot surface. The internal vacuum seal might get damaged.
15. Do not immerse the stainless steel carafe in any liquid. The coffee maker and the stainless steel carafe are NOT dishwasher safe.

16. After coffee brewing is finished and the on-light has turned off, wait five minutes before refilling the water container with cold water. Otherwise hot steam could shoot out of the lid and cause injuries.

17. For household use only.

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## SAVE THESE INSTRUCTIONS

### SPECIAL CORD SET INSTRUCTIONS

- A. A short power supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a long cord.
- B. Longer extension cords are available and may be used if care is exercised in their use.
- C. If an extension cord is used,
- 1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and
  - 2) the longer cord shall be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over.

### CAUTION:

This appliance is for household use. Any servicing other than cleaning and user maintenance should be performed by an authorized service representative.

- Do not immerse base in water or try to disassemble.
- To reduce the risk of fire or electric shock, do not remove the base. No user serviceable parts inside. Repair should be done by authorized service personnel only.
- Check voltage to be sure that the voltage indicated on the name plate agrees with your voltage.
- Never use warm or hot water to fill the water container. Use cold water only!
- Keep your hands and the cord away from hot parts of the appliance during operation.
- Never clean with scouring powders or hard implements.

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## WHO IS CAPRESSO?

With more than 20 years of experience in the coffee equipment industry, CAPRESSO was founded in 1994. Our goal is to provide coffee equipment for the customer who wants a better product. Safety, reliability, performance and convenience are the cornerstones of the CAPRESSO quality. Our products are available through specialty retailers and specialty websites who can give you expert advice and will treat you as a valued customer. We hope you will enjoy your new CAPRESSO product and will recommend it to your friends.

## SUPPLIES

See mail order form included with product.  
For Durgol decalcifying liquid contact: [www.frieling.com](http://www.frieling.com).

## **IMPORTANT: Traces of Coffee**

In order to ensure proper functioning, your CoffeeTEAM Therm has been calibrated and tested with coffee beans. As a result, some traces of coffee may remain in your machine.

## **Welcome and Thank You**

Thank you for choosing this unique CAPRESSO product.

**Your new CoffeeTEAM Therm works differently than individual coffee makers and grinders. Please read through this book before using your machine. Thank you.**

### **1. Customer Service**

Should you require further information or if particular problems occur that are not covered in this manual, please

- **CALL** our toll free **HELP LINE: 1-800-767-3554** Mon.-Fri. 9AM to 8PM, Sat. 9AM to 5PM EST. If you call at any other time, please leave a message with your telephone number and when we can call you back.
- **FAX** us at 1-201-767-9684
- **E-MAIL** at [contact@capresso.com](mailto:contact@capresso.com)
- **WRITE** to Capresso Inc., Customer Service, P.O.Box 775, Closter, NJ 07624
- **WEBSITE** [www.capresso.com](http://www.capresso.com)

### **2. Important information about coffee beans and the built-in burr grinder**

#### **2a. Storing Coffee Beans in the Freezer?**

Coffee Stores do not store coffee beans in the freezer or refrigerator! Coffee will act like baking soda, absorbing all odors and tastes surrounding it. Coffee beans will stay fresh for several weeks as long as you keep them in a dry, dark container. (It's the

ground coffee which will lose aroma rapidly!) If you must store coffee beans in the freezer, take them out the day before use. This way they will absorb less odors and have time to thaw. If you fill beans from the freezer directly into the grinder, moisture will seep into the burrs and the feeder channel. The moisture makes the ground coffee stick in the feeder channel and will clog it up over time.

#### **2b. Finer or Coarser Grind?**

The four grind settings of your CoffeeTEAM are calibrated for grinding drip coffee. Choose the coarser settings for darker, oilier beans. Choose the finer settings for light or medium roasts. In the coarser setting slightly more coffee will pass through the burrs than in the finer settings.

#### **2c. Dark Beans versus Light Beans**

Your CoffeeTEAM burr grinder is calibrated to work with all different kinds of roasts. Dark, oily beans will leave some oil residue in the feeder channel. Over time this can slow down the flow of ground coffee. For cleaning the feeder channel see page 13.

#### **2d. Flavored beans, liquid flavorings, syrups**

- Do not use sugar or powder coated beans in the grinder (e.g. cinnamon, chocolate, vanilla etc). Coated beans can pit the bean container. The coating might stick to the burrs and, over time, will greatly reduce the performance of the grinding mechanism.
- Do not add any liquid flavorings or syrups to the beans.
- If you like flavored beans we recommend buying liquid flavorings at your local coffee store. Add a few drops into the carafe before or after brewing.

#### **2e. Stones And Beans**

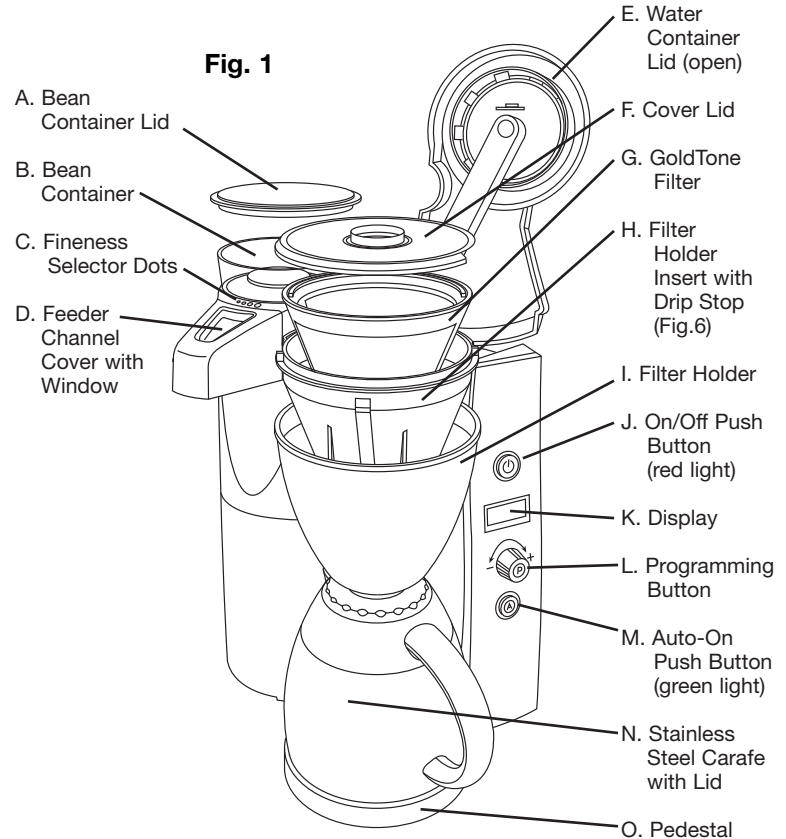
Every coffee specialty store will tell you that occasionally small stones can be found in between coffee beans. Very small stones

will be processed through the burr grinder without any harm (the stone will end up in your filter - not in your brewed coffee). However, larger stones can block the burr grinder permanently. If this happens, the grinder will make a loud noise. Push the On/Off button to stop grinding and call our customer service toll free number: 1-800-767-3554. Here is how you can avoid stones entering the bean container:

- Shake your bean bag thoroughly so that a stone will fall to the bottom of the bag.
- Before emptying the bottom half of the bag of beans into the bean container, check to see whether there are any particles that look like stones, and remove them.

**3. PLEASE, NEVER... (or you will void your warranty protection):**

- Never fill instant coffee into the bean container; it can damage the functioning of the grinder and the machine.
- Never fill coated coffee beans into the bean container.
- Never fill water or any other liquid into the bean container.
- Never fill anything other than coffee beans into the bean container (no chocolate, no nuts, no spices).
- Never fill anything but fresh, cold clean water into the water container.
- Never remove or attempt to disassemble the bean container.
- Never unplug your CoffeeTEAM in the middle of a grinding/brewing cycle.
- Never open the water container lid during the brewing process.
- Never grind into the filter holder unless it is empty of previously used coffee grounds.
- Never operate the machine when the feeder channel cover is removed.



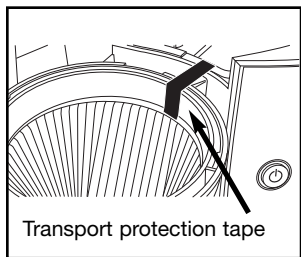


Fig. 2

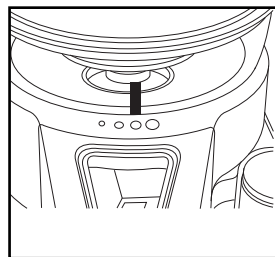


Fig. 3

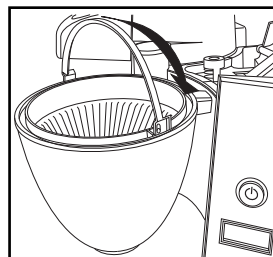


Fig. 4

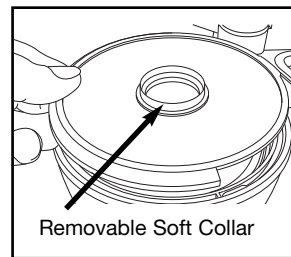


Fig. 5

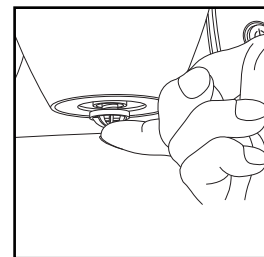


Fig. 6

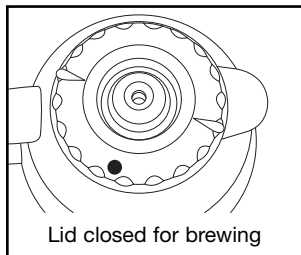


Fig. 7

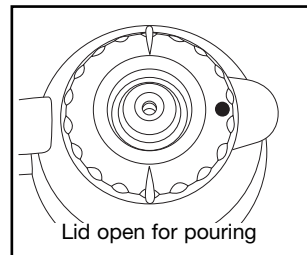


Fig. 8



Fig. 9

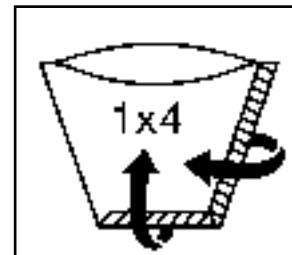


Fig. 10

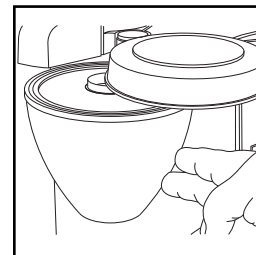


Fig. 11

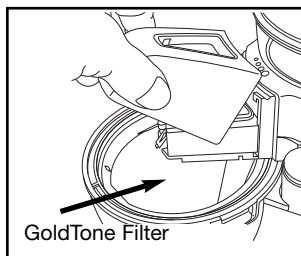


Fig. 12

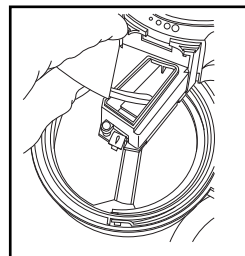


Fig. 13

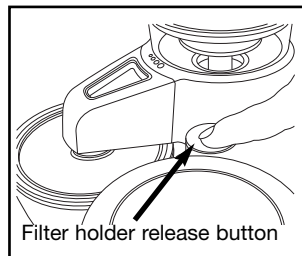


Fig. 14

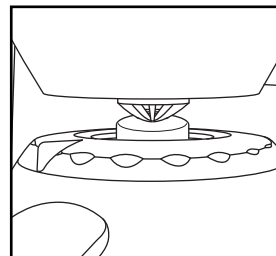


Fig. 15

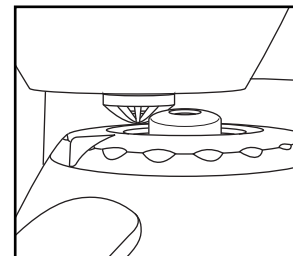


Fig. 16

#### 4. Equipment

The CoffeeTEAM Therm (#455) comes with:

- a. this instruction book (includes warranty) and a separate Capresso product registration
- b. an order form for parts and accessories
- c. one measuring scoop
- d. one stainless steel carafe with lid
- e. one GoldTone filter, size 4
- f. one cover lid for the filter holder insert
- g. filter holder insert

If any of these parts are missing, please call toll-free: 1-800-767-3554.

#### 5. Special CoffeeTEAM Service

We want you to be completely satisfied with your CoffeeTEAM. If you need any assistance, call our toll free number 1-800-767-3554 or email us at [contact@capresso.com](mailto:contact@capresso.com) or fax us at 201-767-9684. During the warranty period (12 months) our special CoffeeTEAM Service provides the following free of charge (within the continental United States):

- Free replacement of any broken part (except carafe) and free ground shipping.
- Free repair of your CoffeeTEAM including free UPS ground shipping both ways. We will send you a UPS ARS (authorized return service) label, so you don't have to pay for the UPS shipping when you send the product for repair. (For faster service, UPS 2nd day air, there will be a charge of \$15.00).

#### 6. Features and benefits of the CoffeeTEAM Therm

##### Coffee Maker Features

- After grinding, CoffeeTEAM Therm automatically returns the filter holder and starts the brewing process.
- In case the filter holder is moved inadvertently underneath the grinder, push the release button to return it to its original position.

- Drip-stop function lets you pull out carafe and serve a cup or two before brewing is finished.
- 1000 watt heating system delivers 200° to 205° F contact/brew temperature and up to 180° F in carafe after brewing.
- Brews through closed lid and keeps coffee hot for up to 4 hours.
- Easy to read LCD display with AM/PM clock and 24-hour programming .
- Auto shut-off after brewing is finished.
- Machine can be used with or without the grinder to accommodate pre-ground coffee.
- GoldTone filter included.
- European 10-cup (47 oz.) capacity.

##### Burr Grinder Features

- Heavy duty, commercial mill with burr/cone grinder delivers slow, precise and no-heat grinding to preserve natural coffee bean aroma.
- Grinds directly into filter holder.
- 90g bean container holds beans for up to two pots of coffee.
- Set to grind for 4, 6, 8 or 10 cups. (Indicator in LCD display.)
- Fine-tune for mild, regular or strong coffee.
- Turn the bean container from left to right to change the grind settings from finer to coarser in four steps.

#### 7. Preparing the Machine

##### 7.1 Unpacking.

- Unpack the machine.
- Remove the protective cover on top of the grinder.
- Read the warning label on top of the water container lid (Fig. 1,E) and remove.
- Open the water container lid, remove the Cover Lid, the Goldtone Filter and the Filter Holder Insert (Fig. 1 I,E,F,G,H).
- Now remove the transport protection tape (it wraps from the inside of the filter holder into the water tank) (Fig. 2).

- Remove the carafe from the pedestal, replace the Filter Holder Insert (Fig. 4) and insert the Goldtone Filter. Make sure to place the Cover Lid correctly on top of the Filter Holder Insert (Fig. 5).

**Please note:** After reading the instructions, brew 3 to 4 cups of water to clean all internal parts.

## 7.2 Setting the Clock and the Grinder

- Plug in machine.

**Please note:** You must set the actual time before you can operate the coffee maker. If you do not set the clock the display will remain at TIME < AM > and it is not possible to turn on the coffee maker.

### a) Setting the Actual Time

Action	Display shows
Plug-in machine.....	TIME < AM >
• Turn the P-button to select between AM and PM, • Push the P button.....	TIME < HRS 12 >
• Turn the P-button to select the hours (example “3”)..... • Push the P-button.....	TIME < HRS 3 > TIME < MIN 00 >
• Turn the P-button to select the minutes (example “16”)..... • Push the P-button.....	TIME < MIN 16 > TIME 3:16 AM

This is the time you have set.

If you don't push the P-button within the next three seconds the display will automatically jump to.....

3:16 AM/10c MEDIUM

“10 c MEDIUM” is the default setting for the grinder.

### b) Setting the Auto-On Time (default 11:11AM)

**Please note:** If you push the P button and do not perform any programming functions, the display will revert within a few seconds to the actual time and actual grinder setting.

Action	Display shows
	3:16 AM / 10c MEDIUM
• Push the P button.....	PROGRAM GRINDING? >
• Turn the P button.....	PROGRAM < TIME ? >
• Push the P button.....	AUTO ON < TIME >
• Push the P button.....	AUTO TIME < AM >
• Turn the P button to select between AM and PM and push to confirm.....	AUTO TIME < HRS 11 >
• Turn the P-button to select the hours (example “6”).....	AUTO TIME < HRS 6 >
• Push the P-button.....	AUTO TIME < MIN 11 >
• Turn the P-button to select the minutes (example “20”).....	AUTO TIME <MIN 20>
• Push the P-button.....	AUTO TIME 6:20 AM

You have now set the auto-on time. After a few seconds the display will automatically return to the actual time.

**To check the Auto-Time,** push the A-button. The button will illuminate green and the display will show..... 6:20 AM / 10 c MEDIUM  
Push the A-button again, the green illumination will disappear and the display will revert to the actual time and grinder setting

“10 c MEDIUM” is also the default setting for grinding in the auto-on function.



### c) Changing the Grinder Setting

**Please note:** the CoffeeTEAM Therm lets you set two different grinder settings: one for immediate use (display shows "NOW") and one for Auto-On use (display shows "AUTO").

In the following examples we are setting the grinder for immediate use to "6 cups MILD" and for the Auto-On use to "8 cups STRONG".

#### d) Setting the grinder to 6 cups MILD "NOW"

Action	Display shows
	3:16 AM / 10c MEDIUM
• Push the P button.....	PROGRAM GRINDING? >
• Push the P button.....	GRINDING < NOW? >
• Push the P button.....	GRINDING NOW < 10 c >
• Turn the P button to select from 4,6,8, or 10 cups.....	GRINDING NOW < 6 c >
• Push the P button.....	TASTE NOW <MEDIUM>
• Turn the P button to select from MILD, MEDIUM, STRONG.....	TASTE NOW < MILD >
• Push the P button. The display will show the actual time and the new grinder setting 6 c MILD	
• Push the P button to confirm the new setting. The display shows the actual time and the new grinder setting 6c MILD.....	3:16 AM / 6 c MILD

### e) Setting the Auto-On grinder to 8 cups STRONG

Action	Display shows
	3:16 AM / 6c MILD
• Push the P button.....	PROGRAM GRINDING? >
• Push the P button.....	GRINDING < NOW? >
• Turn the P button to select AUTO.....	GRINDING < AUTO? >
• Push the P button.....	GRIND AUTO < 10 c >
• Turn the P button to select from 4,6,8, or 10 cups.....	GRIND AUTO < 8 c >
• Push the P button.....	TASTE AUTO <MEDIUM>
• Turn the P button to select from MILD, MEDIUM, STRONG.....	TASTE AUTO <STRONG>
• Push the P button to confirm. The display will immediately revert to the actual setting.....	3:16 AM / 6 c MILD

To check the new Auto-Setting, push the A-button. The button will illuminate green and the display will show: 6:20 AM / 8 c STRONG

Push the A-button again, the green illumination will disappear and the display will revert to the actual time and grinder setting

### 7.3 Power Interruption

- If you have a power interruption or if you unplug the machine **for less than 2 to 3 minutes**, the display and all set functions will remain. If the machine was set to AUTO, it will still grind and brew coffee at the pre-set time. If the machine was brewing coffee it will continue brewing until the water tank is empty.

- If the machine is unplugged or if you have a power interruption for **more than 2 to 3 minutes**, the time function will be lost. If the coffeemaker was set to AUTO no coffee will be ground and the filter will still sit underneath the grinder. If the machine was brewing coffee before the power interruption, it will not continue brewing.

If power comes on again the display will show **TIME<AM>**. You must set the time again (Chapter 7.2a). **Please note:** Your personal grinding settings and the Auto-on time are still maintained.

#### 7.4 Filling the Beans

Fill the bean container (Fig. 1,B) with beans. Make sure that the water container lid is closed to prevent beans from spilling into the water container.

**Caution:** Check beans for foreign objects (see page 4, chapter 2e). The bean container will hold approximately 90 grams of beans (good for almost two full pots of coffee). Select the fineness setting (Fig. 3) by turning the bean container until the line matches up with one of the four dots in front of the bean container. For first time use, we recommend the coarsest setting – the largest dot. **Note:** Never fill the bean container with frozen or coated beans (see chapters 2a and 2d, page 4).

#### 7.5 Filling The Water Container

Open the water container lid (Fig. 1,E) and fill the water container with the desired amount of fresh, cold water.

**Please note:** Never fill water above the "MAX" line on the water container.

#### 7.6 Filter Holder Insert

**Caution:** If the filter holder insert (Fig. 4) is not completely locked into the filter holder, the drip stop on the bottom of the

filter holder insert might not open during brewing. This can cause hot coffee to overflow and can result in serious injuries and damages. Here is how to properly lock the filter holder insert into the filter holder:

- Open the water container lid (Fig. 1,E).
- Remove the cover lid (Fig. 5).
- Remove the carafe from the pedestal and then lower the filter holder insert with the tab of the filter holder insert pointing towards the water container. Push the handle of the filter holder insert down towards the water container and make sure it sits completely flush with the rim of the filter holder (Fig. 4).
- Push with your finger against the drip stop (Fig.6). If the filter holder insert is in the proper position, it will stay inside the filter holder and not move upwards.
- Insert the GoldTone Filter (Fig. 1,G).
- Place the Cover lid on top of the filter holder insert. Make sure it sits flush inside the rim of the filter holder (Fig. 5).

#### **CAUTION: Messy / Dangerous!**

If you forget to place the filter holder insert in the filter holder and you slide the filter holder underneath the grinder, it will start grinding and spread the ground coffee on your counter. It will then return the filter holder underneath the water container lid and the **brewing process will start, splashing hot water everywhere. In this case, immediately push the On/Off button to turn off the machine and wait until the water pumping stops!**

Always move the filter holder **WITH** the filter holder insert **AND** the GoldTone filter underneath the grinder.

### 7.7 Cover Lid (Fig. 5)

The cover lid minimizes static coffee particles clinging to the outside of the filter holder. We recommend using this lid when you grind for six or more cups of coffee.

- **Cleaning:** Wipe the lid clean after each use.

#### **Do not clean in dishwasher!**

**Note:** The lid has two parts: a soft, removable collar and a hard disk. If you accidentally remove the soft collar, just replace it in its original position (with the high rim pointing upwards).

### 7.8 Using the Stainless Steel Carafe

For best coffee temperature pre-warm the carafe by rinsing it with hot water. Always make sure carafe is completely empty. Place the lid on top of the carafe and rotate one full turn clockwise until closed (see Fig. 7). Do not tighten too much. Place the carafe on the pedestal. **Caution:** Make sure the lid is **not** in the pouring position (Fig. 8).

**Attention:** The lid must always be on the carafe and closed (Fig. 7) during brewing to activate the drip stop.

**If you lose the lid, you cannot brew coffee.** Use the enclosed mail order form or call 1-800-767-3554 to order a new lid.

**Please note:** Always make sure that the carafe is transported in an upright position. If you turn the carafe with its lid closed on its side or turn it upside down, hot coffee will flow into the grooves of the lid and exit through the side of the lid (Fig. 9).

**Important:** A stainless steel bottom with three black feet covers the vacuum seal of the stainless steel body. Do not try to remove this lid. Do not place the carafe on any hot surfaces since this can loosen the vacuum seal inside the bottom. This can cause the carafe to lose its warm keeping function. Do not place carafe in dishwasher.

### 8. Grinding and Brewing Coffee Now

- Select cup and strength setting page 9, chapter 7.2,d).
- Fill beans into the bean container (page 10, chapter 7.4).
- Fill the desired amount of water into the water tank.
- Make sure the filter holder insert, GoldTone filter (or paper filter) and cover lid are in place (page 10, chapter 7.6).

**Using Filter Paper:** Use size 4 paper only. Always fold the bottom and side crimps over for a proper fit (see Fig. 10). Do not use a filter paper inside a GoldTone Filter!

- Swing the filter holder to the left until it locks itself underneath the grinder (Fig. 11).
- Place the carafe with the closed lid on the pedestal.
- Push the on/off button (Fig. 1, J). The red light turns on.

***The grinder will start grinding and the coffee will fall into the filter. Through the window in the feeder channel cover (Fig. 1,D) you can actually see how the ground coffee moves forward. After the grinding is finished, the filter holder will automatically swing back and underneath the water container lid and the brewing process will begin.***

**FIRST TIME GRINDING:** First use of the grinder will yield a bit less ground coffee (which is used to fill the feeder channel). All further grinding will yield the correct amount of ground coffee.

**CAUTION:** As long as the grinder is in operation, do not open the bean container lid and do not insert your finger or any other object into the grinder.

**CAUTION:** Do not open the water container lid during the brewing process. Hot water could spill out, causing serious injuries.

- After brewing is finished the red indicator light in the On/Off

button will turn off. For the next 1 to 2 minutes hot coffee will still pass from the filter into the carafe.

- To serve coffee, remove the carafe from the platform. Turn the lid counter clockwise until the black dot is over the pouring spout (Fig. 8). You can now pour coffee. After serving make sure to close the lid again to prevent heat from escaping from the carafe.

**CAUTION:** Before pouring water into the water container again, turn the coffee maker off and let it cool down for two minutes.

### 8a. Drip Stop / Stop-And-Serve

- While the coffee is brewing you can remove the carafe to pour a cup or two. The drip stop in the filter holder will close automatically. Replace the carafe within 20 seconds. Then the flow of coffee continues.

**CAUTION:** The drip stop might not close completely allowing coffee to drip onto the pedestal. In this case immediately replace carafe and let all the coffee flow into the carafe. (This happens when the mesh of the GoldTone filter is clogged up causing coffee grounds to over-flow. If you use filter paper, use the correct size (size 4), and check if there was a hole in the bottom of the filter paper). To clean the drip stop, see page 13 chapter 10c.

### 8b. Using Different Beans at Different Times

Some people like to drink different types of coffee at different times. In this case, only fill the amount of coffee beans into the bean container that you need in order to grind for your next pot of coffee. For example, if you want to grind for 8 cups of coffee, fill eight level scoops of coffee into the bean container.

### 8c. Using the Coffee Maker without the Grinder

You can use your CoffeeTEAM Therm like a regular drip coffee maker (without using the grinder). In this case, do not move the filter holder underneath the grinder.

- Open the water container lid (Fig.1,E).
- Fill the desired amount of cold water into the water container.
- Remove the cover lid from the filter holder and set aside.
- Fill the desired amount of ground coffee into the GoldTone filter (or paper filter).
- Close the water container lid.
- Make sure that the carafe (with the lid in the "closed" position) sits underneath the filter holder on the pedestal. Make sure the drip-stop is pushed upwards (Fig. 15). **CAUTION:** If the drip-stop sits next to the top of the lid, coffee will not flow into the carafe, but overflow from the filter holder.
- Push the on/off button until the red light turns on. The brewing process starts immediately.

### 9. Grinding and Brewing Coffee Later ("AUTO")

- Program the timer and grinder setting (chapter 7.2b, 7.2,e).
- Fill beans into the bean container and the desired amount of water into the machine.
- Make sure the filter holder insert, GoldTone filter (or paper filter) and cover lid are in place.
- **Caution:** Before you swing the filter holder underneath the grinder, make sure there are no grounds left over in the filter holder insert from previous grinding.
- Swing the filter holder to the left until it locks itself underneath the grinder (Fig. 11).
- Now push the "A" button (Fig. 1, M). The button will illuminate green and the display will switch from the actual time and the

"NOW" grind setting, to the Auto-On time and the Auto grind setting. At the programmed time, the green light will turn off, the red light in the On/Off button will illuminate, and the grinding / brewing process will start.

## 10. Cleaning

**CAUTION:** Make sure machine is turned off and cooled down. Never use scouring agents. Never immerse the machine in any liquid. Never clean machine under running water.

### **Dishwasher safe (upper rack):**

GoldTone Filter and Filter holder insert.

### **Special Cleaning Tips:**

**10a. Cover Lid:** Wipe the cover lid clean after each use.

**Do not clean in the dishwasher.** If the soft collar becomes separated from the hard disk, simply replace it with the high rim pointing upwards (Fig. 5).

**10b. GoldTone Filter:** Clean after brewing. Do not let used coffee sit for hours in the filter. Coffee oils will clog the mesh, causing the coffee to overflow the next time you brew coffee.

**10c. Filter Holder Insert / Drip Stop:** Clean the filter holder insert and the drip stop under running water. Check that the drip stop closes completely under running water also.

**10d. Bean Container:** When the bean container is empty, use a dry cloth to wipe off any oil deposits. Never pour any liquid into the bean container. Never try to disassemble the bean container.

### **10e. Burr Grinder/Burrs:**

It is possible that small coffee particles might stick to the burrs. Once every 2 months let the bean container run out of beans.

Remove the carafe. Make sure the GoldTone filter is inserted. Move the filter holder underneath the grinder. Set the fineness selector to the largest dot. Push the on/off button. While the machine is grinding tilt the whole machine a bit forward and pat it on the back. This will loosen any coffee particles and transport them into the filter holder. Repeat if necessary.

### **10f. Cleaning The Feeder Channel**

Periodically check the feeder channel for oil and coffee build-up. As long as you can see coffee flowing freely through the feeder channel window there is no need to open the cover.

The feeder channel should be cleaned in any of the following situations:

- moisture or heavy oil build-up has caused the ground coffee to block the feeder channel, or
- you do not plan on using the grinder for more than a week.

### **For cleaning, please follow this sequence:**

- Make sure the GoldTone filter or a paper filter is inserted in the filter holder insert.
- Move the filter holder underneath the grinder until it locks.
- Lift the Feeder Channel Cover and set aside (Fig. 12).
- Use the handle of the scoop to scrape out blocked coffee into the filter holder (Fig. 13).
- Wipe the inside clean with a dry cloth.
- Push the manual release button (Fig. 14). The filter holder will swing back to the right.
- Wipe the inside of the feeder channel cover with a dry cloth (do not immerse in water).
- Replace the feeder channel cover.
- Empty the GoldTone filter or paper filter.

## 11. Decalcifying

Your CoffeeTEAM Therm has a built-in decalcifying monitor. After 800 cups of coffee the display will show “DESCALE” reminding you that it is time to decalcify the coffee maker. Please follow the instruction below. After you have descaled the machine, you can reset the display as follows:

- Push the P button and turn it until the message appears RESET DESCALE.
- Push the button and turn to select YES and push the P button again. The display will revert to its normal status and the descale message will not show again.

If the descale-message does not appear in the display within 6 months after regular use or whenever the brewing process slows down, we recommend decalcifying. If brewing 10 cups of water takes more than 10 minutes, it is time to decalcify.

### Attention:

- Before decalcifying, remove the Goldtone Filter.
- All decalcifying agents are acidic and must be handled carefully. Check the information on the packaging before using.

**Caution:** Never open the water container lid as long as the machine processes any liquid. Hot water could spill out causing burns and injuries. Wait until all water is processed through the machine or until the On/Off button is no longer illuminated.

### 11a. Decalcifying with DURGOL

Capresso recommends DURGOL for drip coffee makers. Durgol removes any calcium deposit up to 20 times faster than vinegar. Durgol is available through [www.frieling.com](http://www.frieling.com).

1. Remove Goldtone Filter.
2. Fill water container with 18 oz. of cold water and add 6 oz. Durgol.

3. **Important:** Make sure the filter holder is in place and the Stainless Steel Carafe is empty.
4. Place the carafe with the lid closed on the pedestal.
5. Turn the machine on.
6. When the solution has run through, remove the carafe, empty and rinse thoroughly.  
**Important:** let the machine cool down for 5 minutes.
7. Fill 20 oz. of fresh cold water into the water tank and brew through the machine.

### 11b. Using other Decalcifying Agents

Only use decalcifying agents suitable for drip coffee makers and follow the instructions which come with the agent.

## 12. FAQ (Technical Questions)

**Q1. I accidentally locked the filter holder underneath the grinder. What do I do?**

**A.** Push the manual filter holder release button (Fig. 14).

**Q2. There is no coffee coming out of the grinder. It seems as though the coffee is completely clogged inside the grinder. What do I do?**

**A.** Please follow the steps outlined in chapter 10f, page 13.

**Q3. Can the grinder run without beans in the bean container?**

**A.** Yes.

**Q4. Can I have different grinding settings for the current and the programmed mode?**

**A.** Yes! See chapter 7.2,d and e, page 9.

**Q5. How long does the machine keep the grinding and brewing settings?**

**A.** See chapter 7.3 page 9. The programmed setting is activated only when you push the "A" button (Fig. 1,M) and the green auto light turns on.

**Q6. How do I know if the display shows the current or the programmed setting?**

**A.** In the program mode the A button is illuminated green.

**Q7. Can I change any settings while the grinder is running?**

**A.** No. The red On/Off light or the green Auto light have to be off to change the grinder settings.

**Q8. What happens if the filter holder does not return underneath the water container lid after grinding?**

**A.** After the grinding process is completed, the swing-back mechanism will try to return the filter holder. If it does not swing back sufficiently, the machine will automatically turn itself off to prevent the coffee maker from brewing.

**Q9. What happens if the water container lid is open during the brewing process?**

**A.** The hot water will splash in spurts and be guided back into the water container. Immediately close the water container lid.

**Q10. Beans spilled into the water container. What do I do?**

**A.** Unplug the machine, remove the carafe, empty the bean container (as well as you can), remove the filter holder insert and GoldTone filter, open the water container lid and turn the machine upside down over a sink. Reset the time.

**Q11. What happens in the auto setting (green light is on) if I forget to push the filter holder underneath the grinder?**

**A.** You will get hot water. At the pre-programmed time, the green light will turn off and the red light will turn on. If the filter holder is still underneath the water container lid, the machine assumes you want to brew coffee only (without grinding). Since there is no coffee in the filter holder, the carafe will be filled with hot water.

**13. FAQ (Coffee Questions)**

**Q1. How much coffee should I use?**

**A.** The grinder grinds approximately between 6 seconds (setting "4, mild") and 30 seconds (setting "10, strong"). The maximum amount of coffee will be ground in the setting "10, strong" with the fineness selector in the coarsest position.

**EXAMPLE:** for 10 cups of coffee: Fill the water container with the maximum amount of water. Set the grinder to 10 cups, the strength indicator to mild, and the fineness selector to fine.

- IF THE COFFEE IS TOO STRONG: change the grind amount indicator to 8, the strength indicator to medium, and continue to use the same amount of water.
- IF THE COFFEE IS NOT STRONG ENOUGH: leave the grind amount indicator at 10, change the strength indicator to strong, and set the fineness selector in the coarsest position (largest dot). If the coffee is still not strong enough, use a little less water.

**Q2. I want a full pot of coffee at 8:00 AM. What time should I program the grinder to start?**

**A.** Set the timer 15 minutes earlier (in this case at 7:45 AM).

**Q3. Can I grind "espresso beans" for my espresso machine?**

**A.** Before final assembly we manually calibrate each pair of burr grinders (testing with beans!) to prevent clogging while grinding,

regardless which type of bean you use. The actual grinding, however, is designed to work well with drip coffee brewing. As a result, the grind might not be suitable for your espresso machine.

**Q4. The grinder makes a loud noise? No coffee is processed.**

**A.** A stone blocks the grinder. Please call 1-800-767-3554.

**14. One Year Limited Warranty**

This limited warranty covers your new Capresso CoffeeTEAM Therm, model #455. This warranty is in effect for the period and usage described above from the date of the first purchase and is limited to the United States of America. **This warranty covers all defects in materials or workmanship (parts and labor) including free UPS ground transportation for both ways within the continental United States.** For Hawaii and Alaska freight is not covered by this warranty.

**TRANSPORT:** When sending the machine, use the original packing materials, the inner and outer cartons or use approximately 2" of bubble wrap and secure the machine properly. Any damage in transit is NOT covered by this warranty.

**This warranty does not cover:**

- Any machine NOT distributed by CAPRESSO within the United States.
- Any machine not purchased from an Authorized Dealer.
- Damage caused by accident, abuse, negligence, misuse, improper operation or failure to follow instructions contained in this manual.
- Any service or alteration performed by an unauthorized person, company or association.

- Damage caused by neglecting and omitting maintenance, cleaning and decalcifying.
- Damage caused by ingredients not allowed in this product.
- Damage to the carafe due to improper use.

**Other limitations and exclusions:**

Any implied warranties including fitness for use and merchantability are limited in duration to the period of the express warranty set forth above and no person is authorized to assume for CAPRESSO any other liability in connection with the sale of the machine. CAPRESSO expressly disclaims liability for incidental and consequential damages caused by the machine. The terms "incidental damages" refer to the loss of the original purchasers time, loss of the use of the machine or other costs relating to the care and custody of the machine. The terms "consequential damages" refer to the cost of repairing or replacing other property which is damaged when this machine does not work properly. Any loss of income is excluded. The remedies provided under this warranty are exclusive and in lieu of all others. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

**Capresso Inc.**

81 Ruckman Road

Closter, NJ 07624

201-767-3999

Fax: 201-767-9684

Customer Service: 1-800-767-3554

Email: [contact@capresso.com](mailto:contact@capresso.com) Website: [www.capresso.com](http://www.capresso.com)